

# CITRON

LE PETIT  
FRENCH BISTRO

*Provence on your doorstep*

BAGUETTE, LESCURE BUTTER\*. 3 ROSEMARY FOUGASSE\*\*. 5 PROVENCAL OLIVES\*\*. 4

## PROVENÇAL STARTERS

- PANISSE\*\*.** 6  
*Chickpea chips, rosemary salt, aioli*
- ANCHOÏADE TOAST.** 6  
*Anchovy relish, chopped egg, walnuts, parsley*
- PRAWNS PROVENÇAL.** 13  
*Chilli, garlic, white wine & thyme*
- PÂTÉ AU POTIRON ET AUX AMANDES\*\*.** 7  
*Butternut squash & almond pâté*
- RUSTIC MEDITERRANEAN FISH SOUP.** 9.5  
*Comté & aioli croûtons, Ricard dash*

## HORS D'OEUVRES

- GRILLED BRIXHAM SCALLOPS.** 12  
*Celeriac purée, crispy bacon & apple*
- SOUP DU JOUR\*.** 6  
*Seasonally garnished*
- MORTEAU SAUSAGE & SMOKED DUCK TERRINE.** 9  
*Pork terrine, cornichons, onion confit, sourdough toast*
- FROMAGE BEIGNETS\*.** 8  
*Comté fritters, chive crème fraîche*
- WARM CROTTIN & LENTIL VINAIGRETTE\*.** 7.5  
*Goats' cheese, Puy lentils, fennel & watercress*

## POISSONS

- SEA BASS.** 19.5  
*Roast beetroot, rainbow chard and mustard sauce*
- GRILLED BRIXHAM SCALLOPS.** 22  
*Celeriac purée, crispy bacon & apple*
- PRAWNS PROVENÇAL.** 24  
*Chilli, white wine, thyme & garlic bread*

## VIANDES

- 'LE BISTRO BURGER'.** 16  
*Steak haché, aioli, onion confit, Comté, frites (+ Roquefort. 3)*
- COQ AU VIN.** 17.5  
*Creamed potatoes, pearl onions*
- CONFIT DUCK LEG.** 19  
*Savoy cabbage, caramelised onion, gratin dauphinois*

## PROVENCE

- HARICOT BEAN & TOMATO 'CASSOULET'\*\*.** 13  
*Butternut squash, parsnips*
- LEMON & THYME SOCCA\*\*.** 14  
*Woodland mushrooms, rainbow chard, aioli*

## STEAKS (+ Burgundy Snails. 3)

- 250G ONGLET STEAK.** 23.5  
*Bistro cut, frites, watercress salad, Garlic or Provençal butter*
- 280G ENTRECÔTE.** 30  
*Scotch beef, frites, watercress salad, Garlic or Provençal butter*

Salade\*. - Broccoli & Aioli\*. - French Beans & Persillade\*\*. 5 // Gratin Dauphinois\*. - Frites\*\*. 4

## DESSERTS

- |  |   |   |
|--|---|---|
| <b>PETIT CITRON*.</b> 7<br><i>Lavender sablé, compôte, meringue</i>    | <b>TORTE AU CHOCOLAT**.</b> 7.5<br><i>Coconut cream, blackberries</i>   | <b>ROASTED PINEAPPLE**.</b> 7<br><i>Rum syrup, coconut sorbet</i>             |
| <b>PETIT POT AU CHOC*.</b> 7<br><i>Double cream, short bread crumb</i> | <b>NOUGATINE GLACÉE*.</b> 7.5<br><i>Cherry coulis</i>                   | <b>PLATEAU DE FROMAGES*.</b> 11<br><i>Crottin de Chèvre, Roquefort, Comté</i> |
| <b>CRÈME BRULÉE*.</b> 7<br><i>Madagascan vanilla custard</i>           | <b>VIN DOUX**.</b> 5<br><i>Dessert wine, Muscat de Rivesaltes, 2017</i> | <b>WARM FRANGIPANE*.</b> 7.5<br><i>Seasonally garnished</i>                   |

## PRIX FIXE MAISON

*Soupe ou Entrée / Minute Steak, Garlic Butter ou Coq au Vin / Choc Pot ou Le Petit Citron*

**2 COURSES. 20 / 3 COURSES. 25**

*\*\*plant based \*vegetarian*

A 12.5% discretionary service charge will be added to your total bill / Allergens & intolerances, please advise us

## LES COCKTAILS      LES PETILLANTS

LILLET MARTINI 9  
KIR ROYALE 11  
CHAMPAGNE COCKTAIL 11

CRÉMANT DE CHÂTEAU DE LA PRESLE, BRUT  
125ML 8 / BOTTLE 40  
*A fizzing great drink, lean, minerally & dry with lots of bubbles!*  
\*\*CHAMPAGNE GALLIMARD, BRUT RESERVE  
125ML 11 / BOTTLE 57  
*Creamy, biscuity fizz, the ideal apéritif*

### SMALL IS BEAUTIFUL...

*We are very proud to work with our favourite wine makers, who use their independence, traditions & family owned vineyards to produce the best wines*

## LES VINS BLANCS & ROSÉ

125ML GLASS / 250ML CARAFE / 500ML CARAFE / BOTTLE

- \*\*LES VIGNES D'OC, 2019, *Fresh, ripe, bright fruit (apéritif, vegetarian)* 6 / 11 / 17 / 23
- \*\*CHARDONNAY, LES VIGNES D'OC, 2019, *Rounded & buttery, hints of oak (fish, duck)* 7 / 13 / 20 / 26
- \*\*MUSCADET SÈVRE ET MAINE, HAUT PÉMIONS, 2020, *Mineral & citrus perfection (shellfish, mushrooms)* 29
- SAUVIGNON, DOMAINE MONT D'HORTES, 2019, *Zingy, zippy, gooseberry fruit (tomatoes, fish)* 8 / 15 / 23 / 32
- PICPOUL DE PINET, DOMAINE FONT-MARS, 2019, *Crisp, fresh & tangy (spice, lentils, shellfish)* 9 / 16 / 25 / 35
- \*\*SAUMUR, CHÂTEAU DE VILLENEUVE, 2019, *Chenin blanc pear drop delight! (salads, goats' cheese)* 45
- BRISE MARINE, CHÂTEAU DE LA NEGLY, 2020, *Bright, plump, plush & creamy (seafood, salads, goats' cheese)* 47
- \*\*CHABLIS, DOMAINE FÈVRE, 2019, *Pure & long, classic French elegance (fish, goats' cheese, terrine)* 48
- CÔTES DE PROVENCE, CHÂTEAU ROUBINE, 2019, *Scrumptious, hazelnut hints (fish, apéritif)* 50
- \*\*ROSÉ, LES VIGNES D'OC, 2019, *Light strawberry fruit (salads, fish, goats' cheese)* 7 / 13 / 20 / 26
- \*\*ROSÉ, CÔTEAUX D'AIX-EN-PROVENCE, TOUR CAMPANETS, 2020, *Pale, bright & crisp (olives, artichoke, goats' cheese)* 39

## LES VINS ROUGES

125ML GLASS / 250ML CARAFE / 500ML CARAFE / BOTTLE

- \*\*LES VIGNES D'OC, 2019, *Soft, fruity & easy drinking (soup, terrine)* 6 / 11 / 17 / 23
- \*\*MERLOT, LES VIGNES D'OC, FRANCE, 2019, *Blackcurrant & touches of tannin (steak, blue cheese, duck)* 7 / 13 / 20 / 26
- MINERVOIS, DOMAINE DE L'HERBE, 2018, *Rich, spicy, smooth & supple (duck, steak, chicken)* 29
- \*\*PINOT NOIR, VILLA DES CROIX, 2019, *Wild raspberries & red currant, great value (scallops, duck)* 32
- \*\*BEAUJOLAIS-VILLAGES, DOMAINE ANDRÉ COLONGE, 2019, *Delicious soft & crunchy fruit (steak, duck)* 9 / 16 / 25 / 35
- \*\*CÔTES DU RHÔNE, DOMAINE DE L'ESPIGOUETTE, 2018, *Spicy fruit, dark & peppery (steak, burger)* 9 / 16 / 25 / 35
- CLOS LA COUTALE, AC CAHORS, 2019, *Malbec at its best (steak)* 39
- CHÂTEAU ROUDIER, MONTAGNE ST. ÉMILLION, 2015, *Blackcurrants & cedarwood, drinking superbly (duck, cheese)* 45
- REUILLY, DOMAINE CORDAILLAT, 2020, *Strawberries & raspberries, brilliant Burgundy alternative (duck, chicken)* 47
- \*\*TOUR DE BOUSCASSÉ, MADIRAN, 2011, *Smooth & supple, perfumed with ripe tannins (steak, terrine, blue cheese)* 50

\*\*VEGAN FRIENDLY

## LES BOISSONS

METEOR LAGER 5 / PIETRA CORSICAN BEER 6 / CIDRE BRETON 6  
LA MORTUACIENNE LEMONADE 5 / ORANGINA 4 / COCA 3 / DIET COKE 3  
FRESH ORANGE JUICE 4  
EVIAN 4 / PERRIER 4

TEA, TISANES & FULL ROAST COFFEES FROM 3